



ROYAL PARK
HOTEL
EVERY DAY LUXURY

Meeting Planner Package

600 East University Drive Rochester, MI 48307

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www.royalparkhotelmi.com

Meeting Planner Package

Includes Crazy Fresh Royal Park Blend freshly brewed regular and decaf coffees and assorted herbal teas, soft drinks, bottled water, sparkling water, and iced tea. Beverages are refreshed as needed and available throughout the meeting. The meeting planner package requires a minimum of 10 guests.

Continental Breakfast

fresh squeezed orange and cranberry juices

Mini Parfait

Greek yogurt, berries, granola, raspberry purée

Assorted Danish

Muffins

blueberry crumb, red velvet, coffee cake, iced lemon

Fresh Sliced Fruit ^{GF}

Lunch

deli lunch includes RPH salad, served with ranch and dijon herb vinaigrette. Sandwiches come with our house-made kettle chips, pickles, and olives
**gluten-free bread or lettuce wrap available upon request*

Composed Sandwiches

select any three

Turkey

roasted turkey, provolone cheese, baby iceberg lettuce, tomato, avocado aioli, pretzel roll

Herb Marinated Roast Beef

white cheddar cheese, pickled onions, lettuce, tomatoes, horseradish aioli, multigrain bread

Curried Chicken Salad

lettuce, tomato, curry aioli, croissant

Artisan Ham

rosemary ham, swiss cheese, lettuce, tomato, dijon aioli, brioche bun

Grilled Vegetable ^{V | DF}

balsamic portobello mushroom, zucchini, squash, baby arugula, marinated tomato, pesto, balsamic reduction, ciabatta

Caprese Wrap

fresh mozzarella, greens, tomato, pesto aioli, balsamic, lawash wrap

Dessert

select one

Flourless Chocolate Torte ^{GF}

raspberry sauce

New York Cheesecake

fresh fruit topping

Mini Fruit Tart

Afternoon Delight

select two

Garden Fresh Vegetables

served with ranch

Baked Pita Chips

served with roasted red pepper hummus

Artisan Cheese & Gourmet Crackers

Spinach Artichoke Dip

crisp veggies and mini naan bread

Selection Of Kind Bars

Spinach & Feta Bistro Croissant

RPH Rice Crispy Bars

Raspberry Bars

Lemon Bars

Mini Chocolate Mousse Cups ^{GF}

Dubai Brownies

Cookies

Add-Ons

All-Day Break

variety of assorted chips, pretzels, granola bars, fresh whole fruit, and snack mix

GF= Gluten-Free | GFA = Gluten-Free Available | VG = Vegetarian | V = Vegan

All Prices Are Subject to a 25% Taxable Service Fee and 6% Sales Tax. All Menu Items and Prices Are Subject to Availability and Market Price Adjustment.

*May Contain Raw or Undercooked Ingredients. Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness.

Breakfast Buffets

The following are available as individual buffet selections or as an added enhancement to The Meeting Planner Package. The pricing listed below is per guest unless otherwise noted. An additional \$125 service fee will be added for groups of less than 10 guests

Continental Plus

Egg And Bacon Croissant

Spinach And Feta Bistro Croissant

Assorted European Sliced Meats & Cheeses

Sliced Fruit And Berries

Mini Parfait

greek yogurt, berries, granola, raspberry purée

Upgrade Meeting Planner Breakfast | 9 pp

À la Carte | 34 pp

Rochester Breakfast

Sliced Fruit And Berries

Assorted Danish

Muffins

blueberry crumb, red velvet, coffee cake,
iced lemon

House Made Breakfast Breads

served with butter and honey

Mini Parfait

greek yogurt, berries, granola, raspberry purée

Scrambled Eggs

Applewood Smoked Bacon

O'Brien Potatoes

roasted peppers and onions

Sub chicken sausage links ^{GF} | ^{DF}

Sub plant-based breakfast patties ^V

Upgrade Meeting Planner Breakfast

À la Carte

Featured Additions

Yogurt Parfait Bar

15 guest minimum

yogurt: strawberry, plain, greek yogurt

toppings: seasonal berries, granola, toasted
coconut, dried fruit

Oatmeal ^V

brown sugar, dried fruit, maple syrup

Breakfast Meat

pork sausage links ^{GF} | ^{DF}

applewood smoked bacon ^{GF} | ^{DF}

Breakfast Potatoes

roasted o'brien potatoes - sautéed peppers & onions
hash brown potatoes

Omelet Station

*Culinary attendant fee of \$150 required. 40 guest
minimum.*

customize your omelet:

cheddar, swiss, salsa, peppers, tomatoes, baby
spinach, onions, scallions, mushrooms, bacon,
smoked ham, sausage

sub plant based meat

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By the dozen

Crustless Broccoli & Swiss Quiche ^{GF}

Spinach & Cheese Soufflé

Ham & Cheese Soufflé

Breakfast Burrito

Egg, Ham, Cheese, & Potato Wrap

served with house made salsa and guacamole

Croissant Breakfast Sandwich

scrambled eggs, swiss, choice of canadian bacon or pork sausage

Sub plant based meat

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Lunch Buffet

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Southwest

Salad

Baja Caesar

romaine, black bean, corn, tomato, onion, tortilla strips, chipotle Caesar dressing

Avocado Tomato Salad

cucumber, iceberg, greens, creamy poblano dressing

Entrées

Marinated Beef Fajitas

peppers and onions

Chicken & Cheese Enchiladas

verde sauce

Pork Al Pastor

braised shredded pork

Add Shrimp Ala Diablo

Spicy shrimp simmered in chili sauce

Accompaniments

Cilantro Lime Rice

Poblano Black Beans

Cotija Cheese

Flour & Corn Tortillas ^{GF}

toppings: house made salsa, sour cream, guacamole, tomato, shredded lettuce, shredded cheese

Dessert

Tres Leches Cake

Chocolate Filled Churros

served with dulce de leche

Upgrade Meeting Planner Lunch

À la Carte

Motown

served with artisan rolls and butter

RPH Salad ^{GF | DF | VG}

baby greens, artichoke, english cucumber ribbon, grape tomatoes, shaved carrot, dijon herb vinaigrette

Broccoli Cabbage Apple Slaw ^V

Sautéed Chicken ^{GF | DF}

Michigan cherry sauce

Braised Boneless Short Ribs ^{GF | DF}

Herb Crusted Walleye

smoked pineapple relish

Chef's Select Seasonal Vegetable

Orzo Pasta ^{VG}

zucchini, yellow squash, parmesan cheese

Detroit Classic Bumpy Cake

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Lunch Buffets Continued

The following are available as individual buffet selections or as an added enhancement to The Meeting Planner Package. The pricing listed below is per guest unless otherwise noted. An additional \$125 service fee will be added for groups of less than 15 guests.

Italian

served with garlic cheese bread

Caesar Salad

crisp romaine, shaved parmesan, garlic crouton, classic Caesar dressing

Antipasto Salad ^{GF}

salami, ham, provolone, olives, pepperoncini, cucumbers, Italian dressing

Beef Bistecca ^{GF | DF}

wilted spinach, pesto

Chicken Piccata ^{GF | DF}

lemon caper jus

Shrimp Scampi ^{GF}

lemon garlic herb butter sauce

Tuscan Roasted Vegetables ^{V | DF}

Rigatoni ^{V | DF}

palomino sauce, basil

Tiramisu

Upgrade Meeting Planner Lunch

À la Carte

Mediterranean

served with artisan rolls and butter

Greek Salad ^{GF | VG}

romaine, cucumber, tomato, olives, red onion, beets, feta, pepperoncini, feta-oregano vinaigrette

Penne Pasta Salad ^V

penne, chickpeas, roasted peppers, basil, citrus tahini yogurt dressing

White Wine Caper Braised Chicken Breast

garlic spinach

Branzino

lemon jus, wilted tuscan kale

Mediterranean Yellow Rice

pine nuts

Tuscan Roasted Baby Vegetables

lemon zest

Add Mediterranean Beef Stir Fry

Lemon Mascarpone Cake

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Lunch Buffets Continued

All buffets included Crazy Fresh Royal Park Blend freshly brewed coffees and assorted herbal teas. A minimum of 25 guests applies for all lunch buffets. The pricing listed is per guest unless otherwise noted. For buffets of less than 25 guests, an additional \$125 service fee will be added.

Soup & Salad Bar

Soup Of The Day

Spinach And Quinoa Salad

scallion, sweet peppers, dried cranberries, toasted walnuts, citrus poppy seed dressing

Potato Salad ^{GF}

dill, egg, celery, red onion, dijonnaise

Antipasto Pasta Salad

bowtie pasta, salami, pepperoni, broccoli, tomato, black olives, parmesan

Create Your Own Salad

Greens ^V

chopped romaine, baby spinach, mixed greens

Toppings

roasted beets, grilled asparagus, feta, cheddar jack, bacon bits, avocado, tomato, cucumber, almonds, dried cherries, garlic croutons, garbanzo beans, roasted squash, hard cooked egg

Proteins

Sliced Grilled Lemon-Herb Chicken ^{GF} | ^{DF}

Seared Salmon ^{GF} | ^{DF}

dill vinaigrette

Add Sesame Seared Tuna

Wasabi soy, cucumber slaw

Add Shrimp

Dressings

ranch ^{GF}, dijon herb vinaigrette ^{GF}, balsamic vinaigrette ^V | ^{GF} | ^{DF}

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Boxed Lunches

Our boxed lunch includes a choice of one salad, up to three sandwiches, one snack, and one dessert, and is served with whole fruit, bottled water, and assorted Pepsi products. Price is listed per guest.

Sandwich

Select up to three

Turkey

roasted turkey, provolone cheese, baby iceberg lettuce, tomato, avocado aioli, pretzel roll

Herb Marinated Roast Beef

white cheddar cheese, pickled onions, lettuce, tomatoes, horseradish aioli, multigrain bread

Curried Chicken Salad

lettuce, tomato, curry aioli, croissant

Artisan Ham

rosemary ham, swiss cheese, lettuce, tomato, dijon aioli, brioche bun

Grilled Vegetable ^{V | DF}

balsamic portobello mushroom, zucchini, squash, baby arugula, marinated tomato, pesto, balsamic reduction, ciabatta

Caprese Wrap

fresh mozzarella, greens, tomato, pesto aioli, balsamic, lawash wrap

Salad

select one

Quinoa Salad ^{GF}

olives, bell peppers, feta

Cheese Tortellini & Caprese Salad ^V

orecchiette pasta, red peppers, olives, oregano, pesto

Individual Snack

select one

potato chips

pretzels

Dessert

select one

House-Made Chef's Select Cookie

Dubai Brownie

Lemon Bar

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À la Carte | pricing listed pp

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À la Carte Enhancements

By the dozen

Crustless Broccoli & Swiss Quiche ^{GF}

Spinach & Cheese Soufflé

Ham & Cheese Soufflé

Breakfast Burrito

Egg, Ham, Cheese, & Potato Wrap

served with house made salsa and guacamole

Croissant Breakfast Sandwich

scrambled eggs, swiss, choice of canadian bacon or pork sausage

Sub plant based meat

Afternoon Savory

price listed is per guest unless otherwise noted

Traditional Hummus & Pita Chips

House Made Kettle Chips

ranch dressing

Imported & Domestic Cheeses

mixed nuts, dried fruit, fruit preserves crackers, baguettes

Vegetable Crudité

asparagus, tri-colored peppers, baby carrots, cucumbers, celery, cherry tomato, cauliflower, broccoli.

Served with hummus, buttermilk ranch, and dill yogurt

Warm Salted Pretzels

Kar's Sweet & Salty Trail Mix

Sahale Specialty Glazed Nut Mix

Beverage Add Ons

Assorted Loose Leaf Teas

Red Bull, Sugar-Free Red Bull, Gatorade

Pellegrino Sparkling Water

Dessert Enhancements

price listed is per dozen. two dozen minimum order required

Assorted Cookies

Cupcakes

Chocolate Covered Strawberries

Crème Brûlée

Cheesecake Mini Bites

Cannoli's

Cream Puffs

Eclairs

Assorted Pastries

Fresh Fruit Tarts

RPH Rice Crispy Bars

Chocolate & White Chocolate Mousse Cups ^{GF}

Beverage Packages À La Carte

All Day Beverage Package

fresh brewed coffee, teas, assorted sodas, sparkling flavored waters, bottled water

Half day Beverage Package

4 hours or less

fresh brewed coffee, teas, assorted sodas, sparkling flavored waters, bottled water

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